

Peels Off Corns Between Toes

The Great Corn Loosener of the
Age. Never fails. Painless.



"Two Drops of 'Gels-It'—That's All!"

A corn, whether it be on the foot or the hand, is a painful, annoying, and often a dangerous condition. It is caused by the friction of the shoe on the foot, and it is often the result of a poor fitting shoe. The "Gels-It" is a powerful, yet painless, corn remover. It is applied to the corn, and it loosens it from the foot. It is a sure cure, and it is a most valuable remedy for the sufferer. It is sold in small bottles, and it is very easy to use. It is a most valuable remedy for the sufferer. It is sold in small bottles, and it is very easy to use.

ICE SUPPLY IN 1919 WILL BE SHORT, BUT PRICES NO HIGHER

Wholesalers Pledge Them-
selves to Rock-Bottom
Charges to Retailers.

"There is going to be a shortage of ice in this city next summer unless something is done to make provision for overcoming the effect of the mild winter on the production of the natural article," says a former official of the Ice Commission. "Of course, there is a possibility of reaping a harvest of natural ice even yet. Some years in the past have developed winter enough later in the season than this to give us a good crop. But it is not wise to count on that coming to pass this year. One thing, however, The Evening World can safely say," he continues, "the ice men are going to do their best to see that the price this year does not advance over that of last year. I believe that they will be able to work out a solution of the problem which will prevent an actual ice famine."

The normal annual consumption of

WHOLESALE AND RETAIL PRICES THAT SHOULD PREVAIL IN NEW YORK

The prices following reflect the wholesale and retail values, but may be lowered by the prompt adjustment of the impending strikes, while any disruption in the labor situation might unsettle and cause a temporary advance in prices:

WHOLESALE.		RETAIL.	
MEATS—		MEATS—	
Steers, prime, over 575 lbs., lb.	25 a 26c	Porterhouse steak, fancy, lb.	50 a 52c
Steers, medium, lb.	22 a 23c	Porterhouse steak, med., lb.	48 a 50c
Hinds and ribs, prime steers, lb.	22 a 23c	Delmonico steak, lb.	48 a 50c
Hinds and ribs, medium, lb.	20 a 21c	Sirloin steak, lb.	45 a 48c
Hinds and ribs, poor steers, lb.	20 a 21c	Sirloin, flat bone, lb.	47 a 48c
LAMB—		Sirloin, second cut, lb.	47 a 48c
Lamb, prime, fresh, lb.	34 a 36c	Sirloin, first cut, lb.	45 a 46c
Lamb, country dressed, lb.	28 a 30c	Round steak, lb.	42 a 45c
Mutton, prime, lb.	22 a 23c	Bottom round, best cut, lb.	40 a 42c
Mutton, common, lb.	20 a 21c	Lib roast, first to sixth rib, lb.	40 a 42c
VEAL—		Lib roast, seventh to ninth rib, lb.	38 a 40c
Calves, city dressed, lb.	28 a 31c	Lib roast, common, lb.	30 a 32c
Calves, light, lb.	20 a 24c	Chuck steak, lb.	28 a 30c
PORK—		LAMB—	
Hogs, country dressed, lb.	23 a 25c	Leg of lamb, lb.	43 a 44c
Hogs, city dressed, lb.	24 a 26c	Ham quarters, lb.	42 a 44c
Pork loins, heavy, lb.	29 a 30c	Lean chops, lb.	48 a 50c
POULTRY—		Shoulder chops, lb.	45 a 48c
Turkeys, frozen, lb.	43 a 46c	Rib chops, lb.	48 a 50c
Chickens, frozen, lb.	42 a 44c	Stewing lamb, lb.	22 a 24c
Capons, Western, lb.	43 a 45c	Leg of mutton, lb.	30 a 32c
Poussins, large, lb.	36 a 37c	Shoulder of mutton, lb.	29 a 30c
Poussins, medium, lb.	35 a 36c	Shoulder mutton chops, lb.	30 a 32c
Ducks, L. 1. frozen, lb.	44 a 45c	Mutton chops, lb.	38 a 40c
Ducklings, fresh, lb.	48 a 50c	VEAL—	
Squabs, per lb.	\$2.50 a \$2.75	Leg of veal, lb.	34 a 36c
BUTTER—		Rump of veal, lb.	38 a 40c
Creamery, finest, lb.	61 a 62c	Shoulder of veal, lb.	30 a 32c
Creamery, prime, lb.	60 a 61c	Veal chops, lb.	45 a 48c
Creamery, good, lb.	57 a 58c	Veal chops, rib, lb.	45 a 48c
Creamery, fair, lb.	55 a 56c	Breast of veal, lb.	30 a 32c
EGGS—		PORK—	
White hen, dozen, lb.	46 a 48c	Pork loins, lb.	35 a 36c
New laid, white hen, dozen, lb.	46 a 48c	Shoulder of pork, lb.	30 a 32c
New laid, brown hen, dozen, lb.	44 a 45c	Hams, fresh, lb.	34 a 36c
Western, firsts, dozen, lb.	40 a 41c	Hams, smoked, lb.	42 a 44c
DRY BEANS—		Bacon, strips, lb.	42 a 44c
White kidney, lb.	11 a 12c	Bacon, butts, lb.	42 a 44c
Red kidney, lb.	10 a 11c	Shoulder pork, boneless, lb.	32 a 34c
Poa beans, lb.	6 1/2 a 7 1/2c	BUTTER—	
Medium beans, lb.	6 a 7c	Prints, fancy, lb.	65 a 66c
Yellow eye, lb.	8 a 9c	Creamery, lb. fancy, lb.	64 a 65c
Marrow beans, lb.	10 a 10 1/2c	Creamery, lb. good, lb.	63 a 64c
POTATOES—		Creamery, lb. fair, lb.	57 a 58c
Long Island, 165-lb. bag, \$4.40 a \$4.65		EGGS—	
White, 165-lb. bag, \$3.25 a \$3.50		White hen, dozen, lb.	55 a 56c
Michigan, 150-lb. bag, \$2.90 a \$3.00		Brown hen, dozen, lb.	52 a 54c
ONIONS—		Western, large, dozen, lb.	47 a 48c
Yellow, 100 lbs., \$3.25 a \$3.50		Western, mixed, dozen, lb.	45 a 46c
Red, 100 lbs., \$3.50 a \$3.75		POULTRY—	

ice in the city is about 4,000,000 tons. Of this, about one-third is the natural product, the remainder manufactured. There are at present nearly 60,000 tons of natural ice in the Hudson River storage houses. This will shrink fully 25 per cent, so that we can count on only about 45,000 tons to be landed on the docks here. In years past a little natural ice has come to New York from Connecticut, New Jersey and the Pocono Mountain region, but this is now an unknown quantity, probably not enough to give us a great deal of relief. Yet, by husbanding the store of

UPPER EAST SIDE MARKET MEN APPROVE "FAIR PRICE" CAMPAIGN

Following is a letter addressed to The Evening World food expert by one of the best known market firms on the upper east side, proving the estimation in which The Evening World's campaign for "fair food prices" is held by the food dealers. That the food consumers approve it goes without saying:

MARCH 10, 1919.
"Dear Sir—Permit me to say that your articles published by The Evening World have been followed very closely by the writer and are most accurate and interesting."

"I do not say this in flattery, but it does seem to be that your articles are to the point and are written as if the writer thoroughly understood the subject. This you rarely find among the average reporters."

"Of all the previous articles I have ever read, I do not recall one that showed the intelligence that yours covers. Also wish you to know that we are at all times ready and most willing to assist you in any way that you see fit to use our services to assist bringing your wonderful work and the actual state of the market before the public."

Very sincerely,
"NAUMS BROTHERS COMPANY,
"William F. Loeffler, Secretary."

have to sell ice to the dealers in the natural product to enable them to supply their trade, but it is the definitely formed policy of the manufacturers to sell it to them at a low price—a price which will leave them no justification for advancing the rates to their customers. This too in spite of the fact that the cost of manufacturing ice is higher than it ever was before. Engineers who used to get \$25 a week are now getting \$35, and are asking for \$42. Ice pullers—first class, unskilled laborers about the plant—who formerly got \$3 a day now get \$1.50, and all material used in the manufacture of ice has advanced in price. Moreover, to run a plant seven days a week, extra men must be hired for the single day each week which the law provides as a rest period for all regular forces, and these extra men naturally want more for their extra work than they would demand for regular employment.

"To be sure, the manufacturers cannot control the price to be charged by the small dealer, but they can, and I believe they will, sell to him at a price which will not justify him in asking more than he got last year, when the United States Food Administration and the Ice Controller fixed the price with the result that New York got its ice as cheap as in 1917."

When Levi and Patrick ARE BROTHERS FOR A DAY

"Whereas, March 17 is a Jewish holiday—

Clerk Martin of the Board of Aldermen got just that far yesterday afternoon for their extra work than they

DIAMONDS

Buy today with to pay later
No interest. No cash
No cash. No interest.
Call at write to
170 Broadway
New York City
L. SWEET & CO.

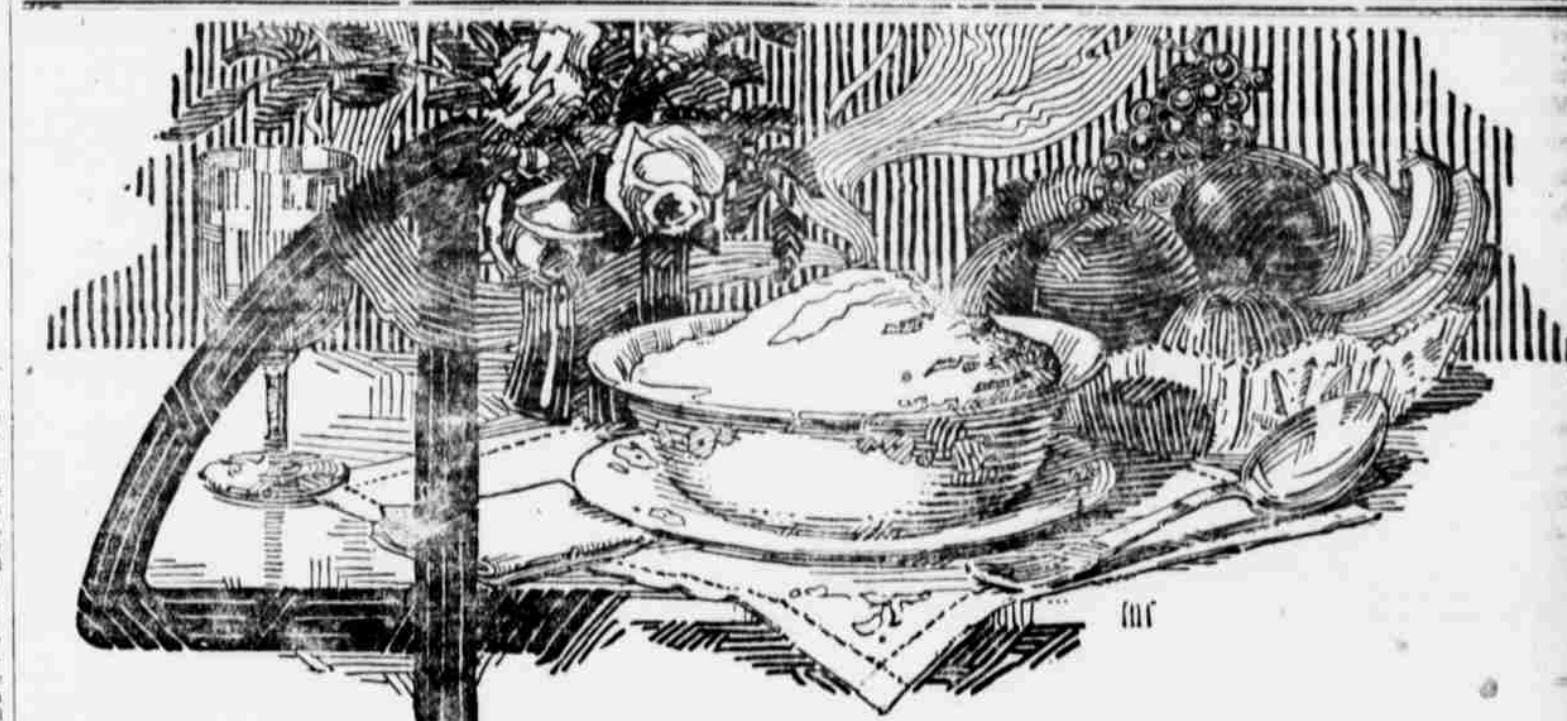
LIGGETT'S on the AVENUE

Our new store on Fifth Avenue between Forty-second and Forty-third is to be opened this week.

A typical Fifth Avenue shop, handsome in appointment with merchandise reasonably priced, same as in our other 185 stores.

A half pound souvenir box of chocolates, fresh from Liggett's Boston Factory, with each purchase of fifty cents or over next Saturday, March 15th

THE SAFE DRUG STORES
Liggett's



Four big things that H-O brings to your Breakfast Table

FLAVOR—because the long H-O Steam Cooking not only develops the flavor as only cooking can—but keeps it in.

DIGESTIBILITY—because the long H-O Steam Cooking is given time to penetrate the grain through and through, and makes it digestible.

ECONOMY—because H-O Steam-Cooked Oatmeal is dried out more than other oatmeals and bulks more when water is added for cooking. And it saves fuel.

TIME-SAVING—because only 20 minutes cooking in your kitchen and H-O is ready to eat.

H-O—tastes so fine it is like a discovery,
H-O—has its wonderful nutriment made digestible,
H-O—goes farther than other oatmeals,
H-O—breakfast ready in a jiffy.

The H-O Company, Buffalo, N.Y.
Makers of H-O, Force, and Presto.



H-O

THE ONLY STEAM-COOKED

Oatmeal

You Can Now Buy the Full Line of Wilson Products

THE demands upon our organization which existed during the war have eased up. The war restrictions upon domestic purchases of foods have been lightened. We are now ready to supply your dealer with everything in the line of Wilson food products.

As producers of foods we realize the responsibility placed upon us. The Wilson W-shaped label is our standing acknowledgement of that responsibility. Whenever and wherever you see it, we mean that it shall tell you of a food product which has been selected, handled and prepared with respect. Your own mother could not use greater care or thoughtfulness than we do—because we not only realize the respect due that which is to reach your table but we value the good will earned by our products.

Under the Wilson label you can buy almost everything needed for your table. Wilson's Majestic Ham, Bacon and Lard; Clearbrook Oleomargarine, Eggs and Dairy Products; Certified Canned Fruits, Vegetables and Table Specialties—each individual product must meet the quality standard which is guaranteed by the Wilson label.

Should your dealer not carry Wilson products, he can quickly be stocked by any of our branches listed below.

This mark **WILSON & CO.** your guarantee

Wilson & Co. Branches, carrying full line of products

Empire Bldg., N. Y. City
W. Washington Bldg., N. Y. City
Manhattan Bldg., No. 1, N. Y. City
Manhattan Bldg., No. 2, N. Y. City
Harlem Bldg., N. Y. City
Westchester Bldg., N. Y. City
Parsippany Bldg., N. Y. City
Melrose Branch, N. Y. City
45th St. Prov. Room, N. Y. City

Pacific St., Brooklyn, N.Y.
Wallabout Bldg., Brooklyn, N.Y.
No. Sixth St., Brooklyn, N.Y.
Jamaica, L. I., N. Y.
Mineola, L. I., N. Y.
Jersey City, N. J.
Newark, N. J.
Paterson, N. J.
Stamford, Conn.

623 Pacific St.
202-214 Market Ave.
108 No. Sixth St.
Division St. and R. R. Ave.
Mineola, L. I.
671-673 Henderson St.
8 Lackawanna Ave.
212 Van Houten St.
Phone 174-175

The Wilson Label Protects Your Table